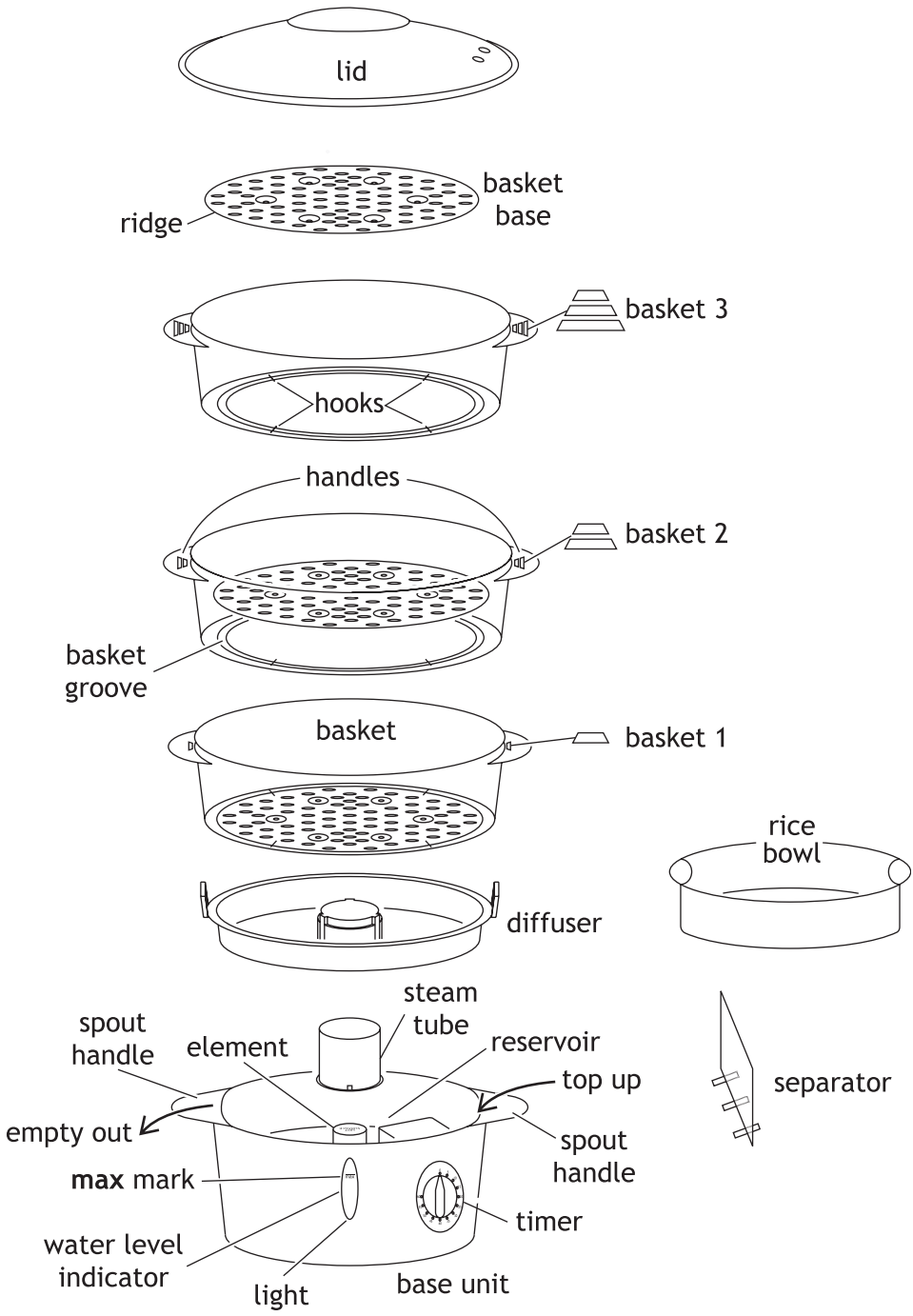


Russell Hobbs



classic white oval steamer

instructions and guarantee



Read the instructions and keep them safe. Pass them on if you pass the steamer on. Remove all packaging, but keep it till you're satisfied the steamer is working.

important safeguards

When using electrical appliances, follow basic safety precautions, including the following:



1. Don't put the cable, plug, or base unit in any liquid. Don't use the steamer in a bathroom, near water, or outdoors.
2. The steamer should be used by or under the supervision of a responsible adult.
3. Don't put frozen meat or poultry in the steamer – defrost fully before use.
4. Fill the reservoir up to, but not over, the max mark (890ml/1½ pt). If you overfill, boiling water may be ejected, and you may damage the steamer.
5. Don't touch hot surfaces. Use oven gloves (or a cloth), and use the handles.
6. Don't reach over the top of the steamer. Steam will escape from the vents, the baskets, and the base unit.
7. Keep hands, arms, face, etc. clear of steam from the vents, and when lifting the lid, baskets, diffuser, or rice bowl.
8. Sit the steamer on a stable, level, heat-resistant surface, near a wall socket, and out of reach of children.
9. Route the cable so it doesn't overhang and can't be caught or tripped over.
10. Don't use the steamer near or below curtains, shelves, or cupboards. The escaping steam may damage them.
11. Don't line the baskets with paper, foil, etc. – you'll block the steam holes.
12. Don't cover the steamer during use.
13. Keep the steamer and cable away from hotplates, hobs and burners.
14. Unplug the steamer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
15. Don't use accessories or attachments other than those we supply.
16. Don't use the steamer for any purpose other than those described in these instructions.
17. Don't use the steamer if it's damaged or malfunctions. If the cable or plug is damaged, the steamer must be returned in order to avoid hazard.

household use only

preparation

1. Put the base unit on a stable, level, heat-resistant surface, near a wall socket, and out of reach of children.
2. Steam will escape, so don't put it near curtains, under shelves or cupboards, or near anything that might be damaged by the escaping steam.
3. Have dinner plates or a tray handy to put the baskets on afterwards, as they'll drip. This would be a good time to set out serving spoons, tongs, etc. for emptying the baskets. Don't forget the oven gloves.

fit the steam tube

4. Put the steam tube around the element.

fit the diffuser

The diffuser directs steam from the element into the bottom basket, and prevents juices overwhelming the heater and reservoir.

5. Put the diffuser on top of the base unit, and steam tube.
6. Check that the diffuser is sitting flat on the base unit.




fill the reservoir

7. Fill the reservoir to the max mark (890ml/1½ pt) with cold, fresh water, via the spout handles. This will give up to 40 minutes steaming, enough time for most foods. If you need to cook for longer than 40 minutes, top up the reservoir every 20 minutes or so.
8. Don't add anything to the water. Seasonings, marinades, etc. should be added to the food. If you put them in the water, they won't circulate, they may damage the surfaces of the reservoir and element.

topping up

9. If you intend to steam for more than 40 minutes, top up the reservoir every 20 minutes or so, or when the water level sinks to about half.
 - a) Pour it slowly into the reservoir via the spout handles
 - b) Keep an eye on the water level indicator – don't let it get above max
 - c) Pour slowly to avoid splashing

fit the baskets

10. Turn the basket bases so the ridge is pointing down, then put them within the basket grooves. Press down till they click underneath the hooks.
The basket bases are all one size, so they will fit into any basket.
11. The basket sizes are marked on the basket handles:  small,  medium, and  large.
 - 1 basket fit the small basket on top of the diffuser, then put food into the basket
 - 2 baskets put the medium basket on top of the small basket, so the rim on its underside fits inside the wall of the small basket, then fill it
 - 3 baskets put the large basket on top of the medium basket, so the rim on its underside fits inside the wall of the medium basket, then put the food into the basket

steam room

12. To allow the steam to circulate:

- a) Pack food loosely in the baskets – leave spaces between the pieces
- b) Whenever possible, use single layers of food
- c) When layering food in a basket, leave spaces between the pieces in each layer to let the steam circulate through the layers

uniformity

13. For uniform cooking:

- a) Try to cut all pieces of food in a basket to roughly the same size
- b) Put larger pieces, or food with long cooking times, nearest the reservoir
- c) Put smaller pieces, or food with short cooking times, furthest from it

overcooking

14. Don't worry too much about overcooking – steaming is a relatively gentle cooking method and a few minutes extra generally won't matter

15. Don't overcook fish – it'll chew like rubber and taste like cardboard.

nb Juices from the upper basket will drip into the baskets below. Don't put delicate flavours below strong ones, or vegetables below greasy foods.

fit the lid

16. Fit the lid on the topmost basket. If you don't, the food won't cook, the water won't last, and you'll fill the kitchen with steam.

start cooking

17. Check that the timer is turned to 0, then plug the base unit into the wall socket (switch the socket on, if switchable).

18. Turn the timer clockwise to the cooking time you want.

19. The light at the bottom of the water level indicator will come on and will remain on until the timer returns to 0.

20. When the timer returns to 0, it'll ding, the element will switch off, the light will go out.

over 40 minutes?

21. If you intend to steam for more than 40 minutes

- a) either keep an eye on the water level and/or the timer, and top up the reservoir with water at about the half way mark
- b) or set the timer for half the steaming time, then the bell will alert you to top up the reservoir – don't forget to reset the timer

whole chicken? – no problem!

22. To steam a bulky item, such as a whole chicken:

- a) Sit the chicken in the small basket
- b) Look at the base inside the medium basket, Press the retaining clips in towards the centre of the base, and lift the base out
- c) Fit the second basket on top of the first, and put the lid on top.

nb Don't remove the base from the bottom basket. Putting food in the juice tray is not a good idea.

boiling dry

23. Don't worry – we thought of this and fitted a thermostat.
24. It's still not a good idea, as you lose control of the cooking process, but it needn't be a disaster (more of an "Oops – I hope no-one's looking").
25. In the event of a boil-dry occurring (that sounds much better than "if you forget and let it boil dry", doesn't it) the thermostat will cut off power to the element, but the light will stay on.
26. The thermostat will cycle on and off until you remember to add water, or until the timer returns to 0 and switches off.
27. Unplug the base unit, let it cool for a couple of minutes, then top up with boiling water and start the timer.
28. When calculating the time needed, allow for the whole of the time already spent steaming, and part of the time between running dry and restarting, as the cooking process will not have stopped immediately when the reservoir ran dry.
29. If you watch the cooking process, there's no reason why the rescue operation shouldn't be 100% successful.
30. If it isn't, then a piquant sauce should do the trick – try something with lemon or lime in it first. If all else fails, ginger, garlic, or chilli will hide absolutely anything.

emptying

31. Check that the timer is turned to 0, then unplug the base unit from the wall socket (switch the socket off first, if switchable).
32. Everything will be hot – use oven gloves or a cloth – use the handles.
33. Steam will escape from the baskets – keep hands, face, etc. away from the area above the steamer. Don't lean over it.
34. When you lift the lid, angle it to direct steam away from your body.
35. Put the lid on a plate or tray – water will drip from it.
36. Lift off the baskets and set them down on plates or a tray before serving.
37. Take care when removing the diffuser – apart from being very hot, the juices are likely to stain if spilt.
38. Any water remaining in the reservoir should be left to cool, then poured via the spout handles, to avoid getting the timer switch or cable wet.

timing

The times given in the cooking guide opposite are for a single layer of food in the bottom basket, used on its own.

Extend these times:

- a) if two or three baskets are used, as the same amount of steam is having to heat a greater volume of food
- b) if a particular food is cooked in the second or third basket. Generally, the further the food is from the element, the longer it will take to cook.
- c) if food is layered within a basket

You will need to experiment to find the times and positions which suit your favourite foods and food combinations.

cooking times

The cooking times opposite are given as a guide only. Check that food is properly cooked before serving. If in doubt, cook it a bit more.

Fish is cooked when it appears opaque and can be flaked easily. Cook meat till the juices run clear.

food	quantity	time
vegetables		
artichokes, fresh	2-3 medium sized	40-45 minutes
asparagus	400g (1lb)	15 minutes
beans, green	400g (1lb)	18-20 minutes
broccoli	400g (1lb)	15 minutes
brussels sprouts	400g (1lb)	15-18 minutes
cabbage	1 head, cored and cut into eighths	20 minutes
carrots, sliced	400g (1lb)	15 minutes
cauliflower	1 head, cored	15 minutes
corn on the cob, fresh		15 minutes
courgettes, sliced	400g (1lb)	10 minutes
mushrooms, fresh	200g (½ lb)	10-13 minutes
peas, green, shelled	400g (1lb)	12-15 minutes
peppers, deseeded & sliced	1 whole pepper	10 minutes
potatoes, white, all purpose, peeled & chopped	900g (2lb)	20 minutes
potatoes, new, whole	10-12	20-25 minutes
spinach, fresh	200g (½ lb)	10 minutes
meat and poultry		
chicken breasts (boneless fillets)	400g (1lb)	20-30 minutes
frankfurter sausages (prick before cooking)	400g (1lb)	15 minutes
fish and seafood		
mussels, fresh	400g (1lb)	10-15 minutes
Don't use mussels that are open prior to cooking. Steam until the shells open fully, and discard any that aren't open after cooking.		
prawns, fresh	400g (1lb)	6-8 minutes
lobster tail, frozen	2 pieces	20-22 minutes
fish fillets, fresh, 6-13mm (¼-½")	200g (½lb)	10 minutes
thick, plaice, mackerel, trout etc.		
fish steaks, fresh, 19-25mm (¾-1")	200g (½lb)	12-17 minutes

the rice bowl

When cooking rice, add water to the rice bowl in addition to the water in the reservoir. The volume of water added to the rice bowl should be roughly one and a quarter times the volume of the rice.

Put the rice bowl in the topmost basket. Juices from other foods will alter the flavour of the rice, and the additional liquid may make the rice mushy.

the separator

This fits across the centre of the smallest basket, although it can be used in any of the baskets.

recipes

chicken in lemon and ginger marinade

marinade:

1 small piece of fresh ginger,
finely chopped
1 fresh garlic clove, finely sliced
½ lemon, juice and zest
1 tbsp dry sherry
1 tbsp oyster sauce
1 tbsp light soy sauce
1 tsp light brown sugar

4 skinless chicken fillets
1 bag fresh pasta (don't use dried
pasta – it's got to be fresh)
1 small knob of butter
salt and black pepper

Mix the marinade ingredients in a bowl. Add the chicken, coat well, then cover the bowl and refrigerate for at least 30 minutes. Wrap the chicken fillets into individual foil parcels and put in the bottom basket. Put the fresh pasta (raw) in the second basket. Put the lid on and cook for 20-25 minutes. Toss the cooked pasta in a little butter and black pepper. Serve the chicken on top of the pasta.

chicken with creamy wholegrain mustard sauce and herby potatoes

10-12 new potatoes
1 tbsp olive oil
1 bunch fresh herbs, roughly chopped
4 skinless chicken fillets
25g butter
2 shallots, finely chopped
1 clove garlic, crushed
2 tbsp wholegrain mustard

1 tsp french mustard
125ml dry white wine
1 tsp honey
3 tbsp water
1 tsp dried thyme
3 tbsp single cream
salt and pepper

Put the potatoes, olive oil and fresh herbs (basil, parsley, tarragon etc.) in a large bowl, and mix till the potatoes are coated. Put the potatoes into the bottom basket, put the chicken fillets into the second basket (above the potatoes), and put the lid on. Steam for about 25 minutes, till cooked through. Meanwhile, melt the butter in a saucepan and fry the shallots along with the garlic. Stir in the mustards, wine, honey, water and thyme. Cook over a medium heat for about 5 minutes till reduced slightly. Remove from the heat and stir in the cream. Season to taste. Serve the sauce over the chicken and potatoes.

chicken stuffed with creamy pesto

- | | |
|-------------------------------------|----------------------------|
| 1 packet or large bunch fresh basil | salt and pepper |
| 2 cloves fresh garlic | 4 skinless chicken fillets |
| 50g pine nuts | 50g fresh Parmesan |
| 100g cream cheese, softened | 1 tsp olive oil |

Process the basil, garlic, pine nuts, Parmesan and olive oil till fairly smooth. Stir into the cream cheese and season. Slit the chicken breast to make pockets and fill with the creamy pesto filling. Secure with cocktail sticks, wrap into foil parcels, and steam for 30-35 minutes. Spoon "escaped" sauce over the fillets.

steamed cod in lime and black pepper, with garlic and herb vegetable parcel

- | | |
|--|-----------------------------------|
| herby garlic vegetable parcel: | 4 (or use 1 cod loin) cod fillets |
| 1 small courgette, cut into chunks | 1 fresh lime, zest and juice |
| 1 red onion, sliced | 1/2 tsp five spice seasoning |
| 4-6 baby corn, sliced lengthways | 1/2 tbsp olive oil |
| handful green beans, trimmed | sea salt and black pepper |
| 3-4 new potatoes, sliced thinly | |
| 3 asparagus, sliced | |
| 2-3 fresh garlic cloves, sliced thinly | |
| black pepper | |

Mix the vegetables and garlic in a bowl, and season with black pepper. Pour on to a large piece of kitchen foil, fold into a parcel, and seal well. Put the fish, seasonings, and oil in a bowl, and coat well. Put the vegetable parcel in the bottom basket, the fish in the basket above, and steam for about 15 minutes.

salmon steaks with basil sauce and vegetable medley

- | | |
|------------------------------------|-----------------------------------|
| vegetable medley: | 4 salmon steaks |
| 1/2 red pepper, cut into strips | |
| 1/2 yellow pepper, cut into strips | basil sauce: |
| 4-6 mushrooms, sliced | 1 large bunch fresh basil leaves, |
| 4-6 baby corn, sliced lengthways | roughly chopped |
| Small handful mangetout | 2 tbsp lemon juice |
| 6 asparagus tips | 1 tbsp olive oil |
| salt and pepper | 1 garlic clove crushed |
| dry white wine | 25g parmesan, grated |
| 1 tsp dried mixed herbs | pine nuts |
| salt and pepper | 2 tbsp crème fraîche |

Put the vegetables on a large piece of foil and add white wine, dried herbs and seasoning. Fold the foil round the vegetables to make a parcel, and put it in the bottom basket. Put the salmon in the second basket (above the veg) and cook for 12-15 minutes. Meanwhile, process the sauce ingredients, warm them gently in a saucepan, then serve over the salmon and vegetables.

salmon loaf

- | | |
|---|---|
| 1 400g can of tinned salmon
(you can use fresh salmon) | 1 tsp lemon juice |
| 2 medium eggs, lightly whisked | 1/2 tsp dry mustard powder |
| 150ml milk | 1 tbsp mayonnaise |
| 1 bunch of spring onions,
finely chopped | 1 tsp worcester sauce |
| | bread crumbs made with 2 slices
of wholemeal bread |

Simply combine all the ingredients in a large bowl, then press into a dish. Cover with foil and steam for 20-25 minutes. Serve warm or cold.

whole fish cooked in white wine and Thai marinade

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|---|--|
| 2 tbsp dry white wine | 1 lemon grass stick, finely
chopped |
| 1 small fresh ginger piece,
chopped finely | 1 small bunch fresh coriander,
roughly chopped |
| 1 fresh garlic clove, chopped finely | 2 tbsp soy sauce |
| 1/2 fresh lime, juice and zest | 2 whole fish (e.g. trout), about
140g each or fillets |
| 1 fresh red chilli, chopped finely | |
| 1 small bunch spring onions,
chopped | |

Mix all of the marinade ingredients in a large bowl and place the fish in. Cover the fish with the marinade and stand in the fridge for 20 minutes before cooking. Steam in the bottom basket for about 15 minutes till the fish is cooked through fully.

Chinese meatballs (makes 10-12)

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|--------------------------|--|
| 500g minced beef or pork | 1 bunch spring onions, finely
chopped |
| 100g sesame seeds | 1 tsp dried coriander |
| 2 tbsp water | 1 tsp paprika |
| 1 1/2 tbsp rice wine | 2 tsp Chinese mixed spice |
| 1 tbsp cornstarch | salt and pepper |
| 1 tsp soy sauce | |

Mix the ingredients in a bowl and season well. Shape into balls, put on a plate, and cover. Refrigerate for about 20 minutes, to help keep their shape, then put the meatballs in the bottom basket and cook for 25-30 minutes.

winter vegetable layers

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|--|------------------------------|
| 2-3 florets broccoli,
cut into small pieces | 1 stick celery, sliced |
| 1 carrot, sliced | 1 tsp dried mixed herbs |
| 1 small onion, sliced | black pepper |
| 3-4 mushrooms, sliced | 200ml vegetable stock |
| 3 small potatoes, sliced or cubed | 75g fresh mozzarella, sliced |

Layer the vegetables in a dish, and season with black pepper. Pour over the stock and top with mozzarella. Cover with foil and steam for 25-30 minutes.

Italian style asparagus with balsamic dressing

500g fresh asparagus, trimmed	50g pine nuts
dressing:	25g Parmesan, grated
2 tbsp balsamic vinegar	salt and pepper
1 clove fresh garlic, crushed	
3-4 vine tomatoes, roughly chopped	
3-4 tbsp olive oil	
1 large bunch fresh basil, roughly chopped	

Steam the asparagus in the bottom basket for about 10 minutes or till it's cooked the way you like it. Meanwhile mix the dressing ingredients. Lay the asparagus on a warm plate, pour over the dressing and sprinkle with nuts and Parmesan. Season to taste and serve immediately.

three pepper and mushroom tortilla

4 small potatoes, sliced and pre-cooked	200ml milk
a few mushrooms, sliced	50ml single cream
1/2 red pepper, sliced	3 medium eggs, lightly whisked
1/2 green pepper, sliced	2 tsp mixed dried herbs
1/2 yellow pepper, sliced	salt and pepper

Layer the potatoes, mushrooms and peppers in a dish till all have been used. Mix the milk, cream, eggs and herbs, season, and pour over the dish. Cover with foil and steam for 20-25 minutes, till the egg sets.

carrot and Stilton soufflés

300g carrots (about 3 carrots), cut into small cubes	1 tsp dried coriander
200g crème fraîche	1 tsp mixed dried herbs
3 eggs, lightly whisked	pinch nutmeg
100g blue Stilton, crumbled	salt and black pepper
1 small bunch spring onions, finely chopped	

Steam or boil the carrots for 10 minutes or so till softened. Drain well and set aside to cool. Mix the crème fraîche, eggs, cheese, spring onions and seasonings in a bowl. Process the carrots till smooth, add to the mixture, and mix well. Spoon the mixture into 4 buttered ramekins and cover with foil. Allow a little 'tent' space at the top of the foil, as the mixture will rise and puff up slightly. Steam in the bottom basket for about 20 minutes.

cheesy stuffed tomatoes with spinach and brown rice

- | | |
|--|------------------------|
| 4 beef tomatoes | 1/2 tsp French mustard |
| 50g Cheddar cheese, grated | 1 tbsp sour cream |
| 25g fresh Parmesan, grated | 1 tsp ground cumin |
| 75g (uncooked weight) brown rice,
cooked | salt and pepper |
| 250g spinach (frozen weight) or
1 large packet (cooked) | |

Cut the tomatoes across, scoop out and roughly chop the insides. Combine the chopped tomato with the other ingredients, and stuff the tomatoes. Wrap each tomato in foil, put them in the steamer, and cook for 10 minutes.

fennel with garlic, parsley and Parmesan

- 3 fennel bulbs, trimmed and sliced
- 1 tbsp olive oil
- 1 packet fresh flat leaf parsley,
roughly chopped
- 1 clove fresh garlic, finely chopped
- 100g Parmesan, grated
- 50g pine nuts, roughly chopped

Put the fennel in the bottom steaming basket and steam for 15-20 minutes or till it's cooked the way you like it. Serve immediately on a warm plate, drizzled with olive oil and sprinkled with parsley, garlic, Parmesan and pine nuts.

peach and raspberry cobbler

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|--|--------------------------|
| 400g tinned peaches | 75g rolled oats |
| 1 small punnet of raspberries
(fresh or frozen) | 2 tbsp light brown sugar |
| 1/2 tsp vanilla extract | 1/4 tsp ground nutmeg |

Put the fruits into a bowl and mix with the vanilla extract. In a separate bowl, mix the oats, sugar and nutmeg. Spoon the oat mixture over the fruit and press down slightly. Steam for 35 minutes.

carrot, orange and walnut pudding

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|--------------------------|-------------------------------|
| 75g butter, softened | 100g self raising flour |
| 100g caster sugar | 2 medium eggs, lightly beaten |
| 1 tbsp apricot jam | 2 medium carrots, grated |
| 1 orange, juice and zest | 100g walnuts, roughly chopped |
| 1/2 tsp orange essence | |

Cream the butter and sugar till fluffy. Add the jam, orange and essence. Mix well. Fold in a little flour, add some egg, and mix well. Repeat till they're finished. Stir in the carrots and walnuts. Pour into a dish, cover with foil, and steam for 45 minutes, till a knife inserted into the pudding comes out clean.

cinnamon and raisin oatmeal

175g rolled oats	1 tsp ground cinnamon
2 tbsp light brown sugar	300ml water or milk
50g raisins	(or half water, half milk)

Mix the ingredients in a dish or the rice bowl, and steam for 10-15 minutes.

chocolate cake

50g butter	100g cooking chocolate (melted)
2 tbsp light vegetable oil	2 tsp vanilla extract
2 tbsp golden syrup	125g self raising flour
50ml milk	35g cocoa powder
2 eggs, whisked	100ml boiling water
125g caster sugar	

Dissolve the cocoa powder in the boiling water and set aside to cool. Meanwhile cream the butter and sugar, add half of the eggs then half of the flour. Repeat till they're finished. Add the other ingredients and mix well. Spoon into a dish, cover with foil and steam for 45 minutes.

spicy fruit sponge

125g self raising flour	1 medium egg
100g brown sugar	60ml milk
1/2 tsp ground cinnamon	2 tbsp vegetable oil
1/2 tsp ground ginger	100g mixed dried fruit
1/2 tsp ground nutmeg	
1 ripe, medium sized banana, mashed	

Mix the flour, sugar and spices in a bowl. Mash the banana in a separate bowl, and add the egg, milk and oil. Add the wet ingredients to the dry. Mix well. Add the dried fruit and mix well. Spoon the mixture into a dish and cover loosely with foil. Steam for 45 minutes.

steamed chocolate custard

150ml single cream	2 medium eggs
150ml milk	pinch of salt
75g dark chocolate, roughly chopped or broken	1 tsp vanilla extract
	75g caster sugar

Heat the cream and milk in a pan, but **don't let them boil**. Remove from the heat and stir in the chocolate and half the sugar, stirring well to dissolve. Whisk the eggs with the salt, vanilla extract and remaining sugar. Let the milk mixture cool slightly before pouring in the eggs and sugar. Pour into a dish, cover loosely with foil and steam for 20 minutes, till set.

sticky toffee pudding

75g butter	100g self raising flour
100g soft brown sugar	2 tbsps lemon juice
60ml single cream	100g walnuts, chopped
2 eggs, beaten	

Cream the butter and sugar. Stir in the cream. Add a little egg, then some flour, and repeat till they're finished. Add the lemon juice and walnuts and mix well. Spoon into a dish, cover with foil, and steam for 40-45 minutes.

fruit kebabs with lemon and ginger glaze

4-6 wooden skewers	glaze:
1/2 small pineapple, cubed	2 lemons - juice of 2 and zest of 1
2 bananas, thickly sliced	1 tbsps honey
2 kiwi fruit, cubed	1 tbsps lemon liqueur
1 orange, peeled and cubed	2 tsp cornflour
	1 small piece of fresh ginger, grated or finely sliced

Thread the fruit on the skewers, alternating the fruit. Combine the glaze ingredients in a saucepan and cook on a medium heat for 2-3 minutes, till it thickens. Brush the kebabs with the glaze and fold loosely in foil. Put in the steamer and cook for 5 minutes.

moist lemon sponge

100g caster sugar	3 tbsps lemon curd
75g butter	2 medium eggs
1 lemon, juice and zest	100ml milk
2 tsp vanilla extract	100g self raising flour

In a large bowl, beat the sugar and butter till light and fluffy. Add the lemon juice, zest, vanilla extract and lemon curd and mix well. In a jug, add the eggs to the milk and beat lightly. Set aside. Fold some of the flour into the creamed butter, then a little of the egg mixture. Repeat till they're finished. Spoon into a dish, cover with foil, and steam for 45 minutes.

apples stuffed with mincemeat and marzipan

2 large cooking apples	50g pecan nuts, roughly chopped
25g marzipan, roughly chopped	1 tsp butter, melted
2 tbsps mincemeat	1 juice of orange

Core the apples and cut off the bases, so they can sit upright. Mix the other ingredients in a bowl. Stuff the mixture into the holes in the apples. Wrap in foil, and steam for 10-15 minutes. Serve hot, with cream or ice cream.

care and maintenance

First – unplug the steamer and let it cool down fully.

Wash the lid, rice bowl, baskets, and diffuser in warm, soapy water, then rinse thoroughly and dry.

Wipe the base unit, inside and out, with a clean damp cloth. Stubborn stains may be removed with a little washing-up liquid, but make sure you remove all trace of it before using the steamer.

Don't put the base unit in water or any other liquid.

Don't put any of the parts in a dishwasher, you'll damage surface finishes.

Don't use harsh or abrasive cleaning agents or solvents.

descaling

Scale will build up on the reservoir and element. Limescale is generally visible.

Phosphate scale is not. Even soft water areas suffer from phosphate scale.

Scale will impair the efficiency of the steamer, and shorten its working life.

Make sure the kitchen is well ventilated, heating vinegar smells nasty.

Don't fit the diffuser, baskets, rice bowl, or lid.

Fill the reservoir with 600ml (1 pint) white vinegar, plug it into the wall socket, and set the timer to 20 minutes.

After the 20 minutes is up, leave it to cool completely, then pour out the vinegar and rinse the reservoir several times with cold water, to remove all trace of the vinegar.

Dry the base unit thoroughly.

Don't use anything other than white vinegar, and don't use a proprietary descaler.

stacking and storing

The baskets have been designed to stack, to occupy less storage space than conventional steamers.

Reverse the order of the baskets. Sit the largest basket on top of the base unit, put the middle basket inside it, then put the smallest basket inside the middle one. Now put the juice tray inside the smallest basket (it's a tight fit), then turn the rice bowl upside down and put that on top of the juice tray. Turn the separator on its side and lay it on the rice bowl, then put the lid on top of the lot. The total height is less than 270mm (10¹/₂ inches).

spare parts

Note the Model No (on the rating label) and the part(s) you need, then ring 0845 658 9700 or email service@saltoneurope.com for price(s).

You may then order spares with VISA or MASTERCARD.

service

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Service. They'll give you an estimate for inspection/repair.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip.

If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

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